



*Eggnog Ice Cream — see recipe below.*

## CUSTARD BREAD PUDDING

(Serves 8)

2 cups soft bread crumbs	Salt
4 cups milk, scalded	Vanilla
2 eggs	$\frac{1}{4}$ cup butter, scalded
2 egg yolks	$\frac{1}{4}$ cup strawberry jam
$\frac{1}{3}$ cup sugar	

Add bread crumbs to milk. Beat eggs and egg yolks together slightly, add sugar and salt. Add bread crumb mixture, vanilla, and butter; mix well. Pour into eight buttered individual custard cups, set in hot water, and bake in a moderate oven (350° F.) 45 to 50 minutes. Remove from oven, spread each with jam or jelly. Top with meringue.

### Meringue

2 egg whites	4 tablespoons sugar
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Beat egg whites until stiff, add sugar, beat until glossy. Spread over pudding. Return to a moderately slow oven (300° F.) 20 to 25 minutes.

## EGGNOG ICE CREAM

(1 quart)

2 cups rich milk	2 cups whipping cream
$\frac{3}{4}$ cup sugar	1 teaspoon nutmeg
$\frac{1}{4}$ teaspoon salt	$1\frac{1}{2}$ teaspoons flavoring
6 egg yolks	

Combine first 4 ingredients, cook until consistency of soft custard. Cool. Whip cream almost stiff, fold into custard, add nutmeg and flavoring. Pour into refrigerator tray. Freeze until almost firm. Pour into chilled bowl. Beat with rotary or electric beater until well blended. Return to tray and freeze until firm.